

think process!



Werner & Pfleiderer
Bakery Technologies



ROLLPROFI

Compact slit roll baking system with
integrated drum moulder

WP BAKERYGROUP

think process!

ROLLPROFI



WP CLEANTEC

- Hygiene concept



WP GREENENERGY

- Energy-efficient system operation



WP SMARTCONTROL

- Easy operation



WP BAKINGQUALITY

- Product-specific conditioning gentle on the dough



COMPACT SLIT ROLL BAKING SYSTEM WITH INTEGRATED DRUM MOULDER FOR THE PRODUCTION OF



SLIT ROLLS



SMOOTH ROUND ROLLS



LONG-ROLLED ROLLS



DOUBLE ROLLS

WITHIN A WEIGHT RANGE OF 30 TO 85 g (DEPENDENT ON THE NUMBER OF ROLLS AND THE FORMING OF THE PRODUCTS)

BENEFITS

- Rolls in perfect craftsmanship quality
- Integrated drum moulder with proven dividing principle in the Multimatik
- Compact design – space-saving
- Product diversity thanks to
 - adjustable cutting station
 - interchangeable pressure boards
- Variable capacity for optimum proofing und resting times
- Use of commercially available proofing boards thanks to the variable depositing unit
- Touch screen control
- Optimum hygiene concept
 - Stainless steel design
 - Intense degermination
 - Ribbons removable for cleaning





SPECIFICATION

- 4-row system with 600 mm working width
- Integrated drum moulder with rotary valve
- Manual pressure adjustment
- Weight adjustment with motor
- Adjustable moulding belt
- Interchangeable moulding drum (1 chamber drum of your choice)
- 1 Pressure board downstream of the roller (of your choice)
- Pre-proofing time 12 min.
6 min. before the long rolling station + 6 min. between long roller and cutting station
- Ribbon drying
- Maintenance-free ribbon chain with automatic tensioning
- Variable depositing unit for proofing boards in 3 Euro sizes, 400 x 600 / 580 x 780 / 580 x 980
- Proofing board fixture as a drawer
- Intensive degermination station
- Operator side left
- Siemens S7 touch screen control



OPTIONS

- Air conditioning
- Discharge belt at the side
- Exhaust air ventilator for correction of the proofing cabinet climate with continuous operation
- Pressing station instead of cutting station
- Shelf for 2 pressure boards
- Depositing unit with end position change
- Proofing board fixture as plank push-in shelf
- Double-intensity degermination
- Increased system height by 50 or 100 mm
- Laterally movable system variant
- Collision protection on operator side
- Further chamber drums for variable weight ranges
- 5-row divider
- Final proofing cabinet
- Various pressure boards for the production of
 - Slit rolls
 - Bread sticks and baguette rolls
 - Cylindrical products
 - Smooth round rolls
 - Hot dog, etc.



ROLLPROFI

TECHNICAL SPECIFICATION

Hourly capacity variable – depending on the number of rows and forming of the products	pieces / hour	3,750
Dimensions L x W x H (Cladding parts may protrude beyond the basic dimensions by 100 mm)	mm	3,000 x 1,250 x 2,550
with discharge belt at the side	mm	3,000 x 1,400 x 2,550
Minimum ceiling height	mm	2,600
Pre-proofing time	min.	12 6 min. before the long rolling station and 6 min. between long roller and cutting station
Weight range depending on the number of rows and forming of the product	g	30 - 85
Pull-off length	mm	400 x 600 580 x 780 580 x 980
Pull-off length	mm	1,000

CONNECTED LOADS

Electrical – without air conditioning	kW	4.5
Electrical – with air conditioning	kW	7.5
Cold water connection	"	1/2
Water drain	NW	40
Compressed air	"	1/2 6-8 bar, min. 2 normal m³/h - condensate-free

We reserve the right to make changes to reflect technical advancements.

WERNER & PFLEIDERER LEBENSMITTELTECHNIK GMBH

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